

# Dry Stout

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **25.9**
- Style **Dry Stout**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **10 min** at **70C**
- Keep mash **70 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.1 kg (80.4%)	80 %	7
Grain	Briess - Chocolate Malt	0.2 kg (3.9%)	60 %	690
Grain	Jęczmień palony	0.3 kg (5.9%)	55 %	985
Grain	płatki jęczmienne	0.5 kg (9.8%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	35 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	10.5 g	---